

POGGIO ANGELI IGT TOSCANA SANGIOVESE



GRAPES: Sangiovese Grosso

VINE AGE: 15 years

ALTITUDE: Between 890 and 1050 f.a.s.l.

EXPOSURE: Hillside

SOIL: medium texture, from average to deep with abundant skeleton grain (marl), average amount of limestone, with a good percentage of silt



WINEMAKING

Loose grape pressing; temperature controlled (30°C) during fermentation: 2 rackings every year, slow continuous flow bottling in sterilized conditions



REFINEMENT

4 months of in Slavonian wood than 2 month in bottles



TASTING NOTES

Intense ruby color

Delicate, fruity, fragrance notes of cherry and wild berries
harmonious, velvet rich and fruity

First course (pasta) roast meat, beef and pork grilled meat